

Coogee Common

TO START

wood fired bread, salted butter		3EA
broad beans, lemon & garlic	VE GFO DF	8
beef tartare, smoked chilli, parmesan, sourdough crisp		18

ENTRÉE

today's garden tart / add jensens red cheese	V DFO	18/21
scallops, green onion, radish	GF	23
fatty pig cheek, carrots, orange	GF DF	21
kangaroo, zucchini, picual olive, orange	GF DF	20

MAIN

ricotta agnolotti, mushroom, garden greens, pangrattato	V	30
pappardelle, lamb shoulder, broad beans, green chilli, parmesan	DFO	32
grilled and fermented cabbage, macadamia, sesame, soya	VE GF	29
market fish, parsley sauce, pickled cucumber, roe	GF	42
beef fillet, bone marrow, onion, swede	GF DF	48
wood roasted chicken, zucchini, silverbeet	GF DFO	35

SIDES

salad of greens, mead dressing	GF DF	10
crispy potatoes, garden spice, tomato chutney	GF V DF	12

DESSERTS

olive oil cake, white chocolate, mint sorbet	GF	16
chocolate peanut, buttermilk ice cream		18
strawberry, coconut, vegan shortbread	VE DF	16

CHEESE 50G

halls suzette, cows milk, wa		16
local farm, goat milk, wa		15
tarago blue, cows milk, vic		15
all three cheeses, 25g ea		25

**Please be aware we are a cashless venue. Thank you for your understanding.*